Product Specification & Nutritional Facts

Ancho Paste

This product is prepared from ripe Ancho peppers that have been dried, cleaned, sorted, processed, and pureed.

Physical Characteristics	
Color	Dark red to cherry
Flavor/Aroma	Medium to high pungency
Scoville Heat Units	1,500 - 5,000
Brix	12-18°
pH	Max 3.9
Salt (%)	4+/- 0.50

Microbiology	
Salmonella	ND/25 g
Standard Plate Count	< 100 cfu/ g
Coliforms	< 10 cfu/ g
E. coli 0157H7	< 10 cfu/ g
Yeast & Mold	< 10 cfu/ g

Important Features

Processed under clean and sanitary conditions.
In compliance of GMP (BRC CERTIFIED).
Ancho Peppers are free of restricted pesticides.
NON- GMO Varieties of Mexican Ancho Peppers.
Ancho Peppers grown & processed under Food Alliance Certification (Food produced with respect to people, animals, and environment).

Nutritional Information (100g)	
Water	22.63 g
Energy	281 kcal
Protein	11.86 g
Total Fat	8.20 g
Cholesterol	0 g
Ash	5.89 g
Carbohydrates	51.41 g
Total Dietary Fiber	21.6 g
Sugars	0 g
Added Sugars	0 g
MINERALS	
Calcium (Ca)	61 mg
Iron (Fe)	10.93 mg
Potassium (K)	2,411 mg
Sodium (Na)	43 mg
VITAMINS	
Vitamin C (total ascorbic acid)	2.0 mg
Vitamin A	20,438 IU
Vitamin D	0 mcg
LIPIDS	
Saturated Fat	0.820 g
Trans Fatty Acid	0 g

Ingredient Declaration

Ancho peppers, water, salt, citric or acetic acid

Labeling

Labels will contain product name; net weight; lot or tracking code; name and address of the manufacturer, packer or distributor accompanied by a qualifying phrase which states the firm's relation to the product (e.g., "manufactured for" or "distributed by"); Client's Purchase Order Number; country of origin and the Kosher logo.

Shelf Life and Storage

Up to 12 months. Store under cool (60°F), dry conditions. NEVER double stack. Finished products should be stored in a sealed container in a cool, dark, clean location, free of off odors, insects and rodents. Refrigerate after opening.

Packaging

Pack Size	Pack Type	Net Wt.	Cases/Pallet	Pallet Net Wt.	Pallet Height
5 Gal	Plastic Pail	42 lbs.	36	1,512 lbs.	72"